



Banquet & Special Event
\$45/Guest

M.Y. Hot & Sour Soup
silken tofu, wild seasonal mushrooms

--
Pork Dumplings
red wine vinegar, ginger

Shiu Mai
pork, shrimp, morel mushrooms

Salt & Pepper Calamari
chili peppers, scallions

--
Peking Roast Duck
*green onions, cucumber, hoisin sauce,
housemade buns*

Honey Glazed Walnut Shrimp
cucumber, wasabi

Sichuan Green Beans

--
Wild Boar Scissor Cut Noodles
bean sprouts, scallions, wood ear mushrooms

--
Sugar Egg Puffs
*chocolate fondue, vanilla bean chantilly cream,
raspberry coulis*

Executive Chef Tony Wu



Banquet & Special Event
\$55/Guest

M.Y. Hot & Sour Soup
silken tofu, wild seasonal mushrooms

Steamed Farmer's Dumplings
purple yam, pumpkin

Pork Dumplings
red wine vinegar, ginger

Shiu Mai
pork, shrimp, morel mushrooms

Whole Wheat Potstickers
pork, cabbage, spicy soy sauce

Honey Glazed Walnut Shrimp
cucumber, wasabi

Seven Spice Pork Ribs
chili, Thai basil

Stir Fried Baby Bok Choy
fried garlic, salted fish

Peking Roast Duck
*green onions, cucumber, hoisin sauce,
housemade buns*

Rice Cake with Wild Boar
cabbage, edamame, green onions

Sugar Egg Puffs
*chocolate fondue, vanilla bean chantilly cream,
raspberry coulis*

Executive Chef Tony Wu



Banquet & Special Event
\$65/Guest

M.Y. Hot & Sour Soup
silken tofu, wild seasonal mushrooms

Pork Dumplings
red wine vinegar, ginger

Har Gow
jumbo shrimp, spicy soy sauce

Salt & Pepper Calamari
chili peppers, scallions

Honey Glazed Walnut Shrimp
cucumber, wasabi

Seven Spice Pork Ribs
chili, Thai basil

Garlic Pea Shoots

Yang Zhou Fried Rice
barbecued pork, shrimp

Peking Roast Duck
*green onions, cucumber, hoisin sauce,
housemade buns*

Wild Boar Scissor Cut Noodles
bean sprouts, scallions, wood ear mushrooms

Sugar Egg Puffs
*chocolate fondue, vanilla bean chantilly cream,
raspberry coulis*

Executive Chef Tony Wu



Banquet & Special Event
\$75/Guest

Pork & Crab Juicy Dumplings
dungeness crab meat

Shiu Mai
pork, shrimp, morel mushrooms

Har Gow
jumbo shrimp, spicy soy sauce

M.Y. Hot & Sour Soup
silken tofu, wild seasonal mushrooms

Peking Roast Duck
*green onion, cucumber, hoisin sauce,
housemade buns*

Salt & Pepper Lobster
bell pepper, green onion

Kung Pao Chicken
huang fei chilies, peanuts, bell peppers

Forbidden Rice
red rice, brown rice, barley, wolfberries

Sichuan Green Beans

Wild Boar Scissor Cut Noodles
bean sprouts, scallions, wood ear mushrooms

Sugar Egg Puffs
*chocolate fondue, vanilla bean chantilly cream,
raspberry coulis*

Executive Chef Tony Wu



Banquet & Special Event
\$85/Guest

Scallop Shiu Mai
*pork and shrimp shiu mai,
scallop, x.o. sauce*

Shandong Beef Roll
green onion pancake, cucumber, hoisin

M.Y. Hot & Sour Soup
silken tofu, wild seasonal mushrooms

American Wagyu Beef Medallions
ginko nuts, black pepper sauce

Salt & Pepper Lobster
bell pepper, green onion

Kung Pao Chicken
huang fei chilies, peanuts, bell peppers

Garlic Pea Shoots

Steamed Sea Bass
bacon, mushrooms, scallion, gai lan, ginger

Yang Zhou Fried Rice
barbequed pork, shrimp

Wild Boar Scissor Cut Noodles
bean sprouts, scallions, wood ear mushrooms

Sugar Egg Puffs
*chocolate fondue, vanilla bean chantilly cream,
raspberry coulis*

Executive Chef Tony Wu